



**DEGUSTATION DINNER MENU
4 COURSE**

SNACKS

HOKKAIDO SCALLOP

Smoked Eel l Passionfruit l Vanilla

IBERICO PORK JOWL

Sour Apples l Black Sesame l Pork Reduction

PYRENEE LAMB

Apricot l Ras El Hanout l Spanish Anchovy

OR

'TAJIMA SHORTTRIB'

Foie Gras l Parsley l Sauce Perigord
(Add supplement of \$22)

WILD STRAWBERRY

Black Sesame l Coconut l Umeshu

ALMA'S PETIT FOUR

Executive Chef
Haikal Johari
Chef De Cuisine
Sufian Zaini